

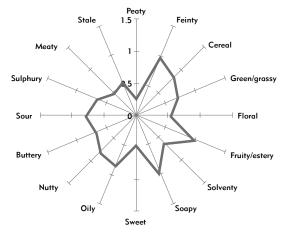
# **PRODUCT INFORMATION**

# DESCRIPTION

PINNACLE DISTILLERS YEAST (MG+) – Crumbled is a fresh crumbled yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count  $(6 \times 10^9 \text{ cells/g})$
- Rehydrates well in direct pitch applicationsIs noted for its resulting spirit having high
- organoleptic qualities

#### PINNACLE (MG+) YEAST: FLAVOUR ATTRIBUTES



New made spirit produced from 100% malted barley at OG 1080°, fermentation temperature range 19-38°C distilled in copper pot.

# **APPLICATION USE**

Pinnacle Distillers Yeast (MG+) – Dried/Cream/Crumbled can withstand high fermentation temperatures up to  $38^{\circ}$ C, with optimal temperature range being  $28-34^{\circ}$ C ( $82^{\circ}$ F to  $93^{\circ}$ F). Yeast can be either pitched directly to the attemperated mash or rehydrated.

## DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 1.58 and 2.85 kilograms per 1000 litres.

## PACKAGING

Pinnacle Distillers Yeast (MG+) – Crumbled is packaged in 20kg woven laminated polypropylene sacks.

#### **STORAGE**

The bags should be stored in a cold room with an air temperature between 0°C and 6°C. Cold air should be allowed to circulate freely between the bags. Shelf life is 28 days from time of packing provided storage conditions are adhered to.

#### REGULATORY

All yeast conforms to current local regulations.





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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

DISTILLERS

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